sake	glass/beeker/bootle
rikyubai iwafume – honjozo – rich rice aroma – hot or cold	90/na/na
amabuki kimoto omachi – junmai daginjo – rhododendron - floral – rich	120/240/700
amabuki kurenai – junmai - strawberry - Lightly sweet – fruity	80/160/480
amabuki yamahai – junmai omachi – marigold - omachi rice – rich	90/180/540
daimon shizuka – junmai ginjo – osaka - Rich flavour – good alround flavour	100/200/600
daimon 45 – Junmai daiginjo – osaka - High polished – complex taste	135/270/810
100 nin no kikisake – junmai nama genshu – high in alcohol	90/180/540
minume – kimoto junmai – single pasteurized - kimoto style – very rich	90/180/540
kubota – Junmai daiginjo - very interesting straight forward junmai daiginjo	90/180/540
shimizu zaku impression – junmai genshu – mie - unfiltered sake –	120/240/800
ninki ichi – Junmai ginjo – fukushima - citrus notes – good with fish	90/180/540
ninki ichi – nigori – fukushima - citrus notes – good with fish	90/180/540
tomio iwai – Junmai ginjo – kyoto - rich umami flavour – crisp	90/180/540
kenbishi zuisho – matured yamahai – hyogo - maderia/port notes – aged	140/280/840

umeshu

koshujikom umeshu – plum sake - sweet and complex umeshu	85/170/510

sochu

kamnoko 3year (barley / 25%alc) – japan	75/800
toshka (sweet potato / 25%alc) – japan	80/850
kashi (barley / 35%alc) – japan	90/900